

## Pale Ale #2

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **358.8 liter(s)**
- Total mash volume **461.3 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilznieński | 75 kg (73.2%)   | 80 %  | 4   |
| Grain | Płatki owsiane       | 15 kg (14.6%)   | --- % | --- |
| Grain | Strzegom Pszeniczny  | 12.5 kg (12.2%) | 81 %  | 6   |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Citra | 100 g  | 60 min | 12 %       |
| Whirlpool | Citra | 700 g  | 20 min | 12 %       |